

BALSAMIC SAUCE FOR ALIMENTARY USE, WITH A BASIS OF  
BALSAMIC VINEGAR OF MODENA

*Background of the invention*

DESCRIPTION

This invention concerns a new balsamic sauce with a basis of balsamic vinegar of Modena.

Balsamic vinegar of Modena has become famous for its typical sour-sweet taste, which is more aromatic than wine vinegar, that is effectively fit to flavour foods like, above all, vegetables.

*State of the art*

It effectively exists the need to flavour foods, sometimes different from vegetables, as meat, fish, pasta and others, with the taste of vinegar, which is not suitable for this use as such, due to its high acidity level and its high fluidity that does not allow its permanence on food, so to dress it. Also on the palate, the low consistence of regular balsamic vinegar does not allow it to be effectively used as condiment for foods other than vegetables.

*B*  
The main object of this invention is therefore to provide balsamic vinegar of Modena in a suitable version to be used on foods different than vegetables, particularly on meats, fish and pasta.

This object is achieved by the sauce according to claim 1. Additional characteristics of the sauce according to the invention appear from the other claims.

The balsamic sauce of the invention grants the advantage of imparting the taste of balsamic vinegar of Modena also to those foods, like meat, fish and pasta, that are not suitable to receive this flavouring liquid.

In this view, the sauce of the invention is prepared combining balsamic vinegar of Modena with thickening agents, preferably composed by modified starch, xantham gum, and sugars preferably composed by, or integrated with, dextrose.

In this way basic preparations are obtained, to which flavouring preparations can be added in different combinations, with meat flavour for the meat taste, with pepper flavour for the pepper taste, with oregano flavour for the pizza taste, with a crustaceans powder and with a shrimp flavour for the fish taste, and with others flavours to obtain other desired tastes.

The finished product, in the appearance of a sauce, is therefore composed by balsamic vinegar of Modena, as a main ingredient, combined with thickening agents, sugars and eventually also with one of the previously cited flavours.

Here some examples are given of basic preparations, flavouring preparations and balsamic sauce realized in accordance with the invention. All examples are referred to 1000 grams of product.

### Basic preparations

#### Example 1

Sugar  
Dehydrated glucose syrup  
Dextrose  
Lactose  
Maltodextrin  
Modified starch  
Xanthan gum

#### Example 2

Sugar  
Lactose  
Salt  
Yeast extract in powder  
Dehydrated glucose syrup  
Maltodextrin

Monosodic glutamate

Modified starch

Xanthan gum

Example 3

Sugar

Dextrose

Lactose

Dehydrated glucose syrup

Maltodextrin

Modified starch

Flavouring preparations

Example 4

Rosemary extract

Onion extract

Garlic extract

Meat flavour

Pepper flavour

Example 5

Rosemary extract

Onion extract

Garlic extract

Chili flavour

Example 6

Garlic extract

Oregano flavour

Example 7

Garlic extract  
Crustaceans powder  
Shrimps flavour

Balsamic sauceExample 8

Balsamic vinegar of Modena

Salted base

List of ingredients : balsamic vinegar of Modena, sugar, dehydrated glucose syrup, dextrose, lactose, maltodextrin, modified starch, xanthan gum as stabilizer.

Example 9

Sweet base

Balsamic vinegar of Modena

Water

List of ingredients: balsamic vinegar of Modena, sugar, dextrose, lactose, dehydrated glucose syrup, maltodextrin, water, modified starch, xanthan gum as stabilizer.

Example 10

Flavouring base

Balsamic vinegar of Modena

Water

Flavouring preparation, taste of fish

List of ingredients: balsamic vinegar of Modena, sugar, lactose, water, salt, yeast extract in powder, dehydrated glucose syrup, maltodextrin, monosodic glutamate as taste enhancer, modified starch, flavours, powdered crustaceans (crayfish, crabs), xanthan gum as stabilizer.

*Sub B* > Example 11

Flavouring base

Balsamic vinegar of Modena

Water

Flavouring preparation, taste of meat

List of ingredients: balsamic vinegar of Modena, sugar, lactose, water, salt, yeast extract in powder, dewatered glucose syrup, maltodextrin, monosodic glutamate as taste enhancer, modified starch, aromas, xanthan gum as stabilizer.

Example 12

Flavouring base

Balsamic vinegar of Modena

Water

Flavouring base, list of ingredients: balsamic vinegar of Modena, sugar, lactose, water, salt, yeast extract in powder, dehydrated glucose syrup, maltodextrin, monosodic glutamate as taste enhancer, aromas, modified starch, xanthan gum as stabilizer.

Example 13

Flavouring base

Balsamic vinegar of Modena

Water

Flavouring base, list of ingredients: balsamic vinegar of Modena, sugar, lactose, water, salt, yeast extract in powder, dehydrated glucose syrup, maltodextrin, monosodic glutamate as taste enhancer, modified starch, flavours, xanthan gum as stabilizer.